



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Chef's Line® Gas Griddle with (Manual Controls, Thermostat Control or Thermostatic Control with Safety Pilots), model _____. Heavy gauge stainless steel front with aluminized steel sides. 3/4"-thick griddle plate fully welded to top assembly. Controls at a 45° angle for ergonomic operation, 4" rear and side splashes, conversion pressure regulator with orifices for field conversion to LP. 7½-qt. stainless steel grease drawer and heavy duty cast metal legs with flanged feet. 31,250 BTU per burner. 1/2" N.P.T. rear gas connection. UL Gas Fired Listed.

Eagle Chef's Line® Electric Griddle, model _____. Heavy gauge stainless steel front with aluminized sides. 3/4"-thick griddle plate fully welded to top assembly. Thermostatic controls adjustable from 100° to 450°F, 4000-watt heating elements are secured to underside of griddle plate for uniform heat distribution. Controls at a 45° angle for ergonomic operation, 4" rear and side splashes. 7½-qt. stainless steel grease drawer and heavy duty cast metal legs with flanged feet. 208V/240V, 60-Hz single-phase connection.



gas griddle

Cooking surfaces on all units

- 315 square inches on 15" (381mm) models
- 443 square inches on 24" (610mm) models
- 664 square inches on 36" (914mm) models
- 885 square inches on 48" (1219mm) models

NOTE: INTENDED FOR OTHER THAN HOUSEHOLD USE. THESE COMMERCIAL APPLIANCES MUST BE INSTALLED WITHIN SURROUNDINGS AND VENTILATION REQUIREMENTS AS DICTATED BY NATIONAL AND/OR LOCAL CODE.

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For custom configuration or fabrication needs, contact our **SpecFAB® Division**.
Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

Item No.: _____
Project No.: _____
S.I.S. No.: _____

RedHots® Chef's Line® Griddles

MODELS:

- | | | |
|--|---|---|
| <input type="checkbox"/> CLAGGH-15-NG | <input type="checkbox"/> CLAGGHT-24-NG | <input type="checkbox"/> CLAGGHTS-48-NG |
| <input type="checkbox"/> CLAGGH-24-NG | <input type="checkbox"/> CLAGGHT-36-NG | <input type="checkbox"/> CLEGH-24-240 |
| <input type="checkbox"/> CLAGGH-36-NG | <input type="checkbox"/> CLAGGHT-48-NG | <input type="checkbox"/> CLEGH-36-240 |
| <input type="checkbox"/> CLAGGH-48-NG | <input type="checkbox"/> CLAGGHTS-24-NG | <input type="checkbox"/> CLEGH-48-240 |
| <input type="checkbox"/> CLAGGHT-15-NG | <input type="checkbox"/> CLAGGHTS-36-NG | |



Gas Units

- Available with manual controls, thermostatic controls, or thermostatic controls with safety pilot.
- 31,250 BTU burner per every 12" (305mm) for even heat distribution.
- Natural gas and liquid propane units available.
- 1/2" (13mm) N.P.T. gas connection.

Electric Units

- Thermostatic controls adjustable from 100° to 450°F.
- 4000-watt tubular heating elements secured to underside of griddle plate to provide uniform heat distribution.
- Internal wiring terminated in a junction box at rear for field wiring.
- Front-to-back dimension, including junction box, is 26 3/4" (680mm).

Design and construction features on all units

- Smooth 3/4" (19mm)-thick polished steel griddle plate fully welded to top assembly.
- 4" (102mm) sides and rear splash sloped front-to-back.
- Bullnosed edge provides solid protection for controls, which are at a 45° angle for ergonomic operation.
- 3 1/2" (89mm)-wide front trough with chute, located at the left edge, accommodates standard sized spatula.
- Heavy duty cast metal legs with flanged feet adjustable from 4" to 5" (102 to 127mm).
- 7 1/2-quart polished stainless steel grease drawer.
- Available in 24", 36", and 48" (610, 914, and 1219mm) widths to meet available space and volume requirements.

Warranty

- Backed by a 1-YEAR Parts & Labor Warranty.

Certifications / Approvals

NSF

GAS-FIRED LISTED



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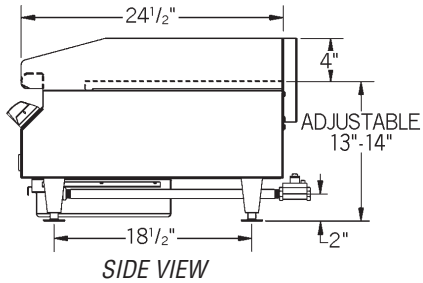
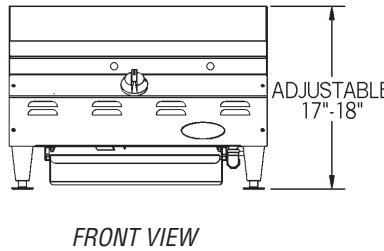
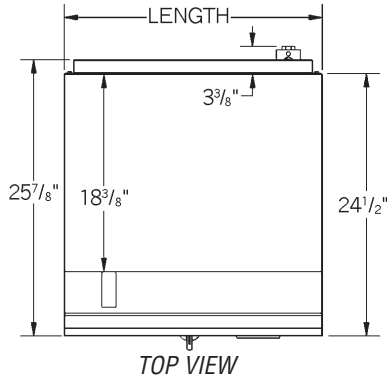


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RedHots® Chef's Line® Griddles

Gas Griddles

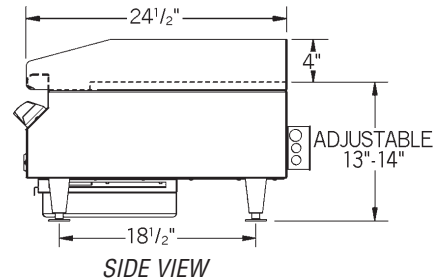
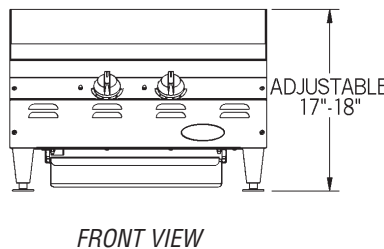
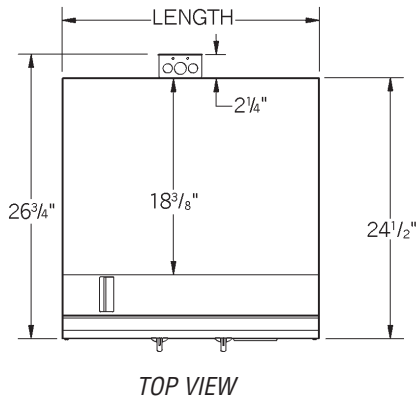


Natural Gas units shown in chart below. To order Liquid Propane units, replace suffix “-NG” inn model number with suffix “-LP”.

MANUAL CONTROLS	THERMOSTATIC CONTROLS	THERMOSTATIC CONTROLS WITH SAFETY PILOTS	width		weight		BTU rating	cooking surface	water * column pressure	
model #	model #	model #	in.	mm	lbs.	kg			in.	mm
CLAGGH-15-NG	CLAGGHT-15-NG	-	15"	381	173	78.5	31,250	315 sq. in.	3 1/2"	89
CLAGGH-24-NG	CLAGGHT-24-NG	CLAGGHTS-24-NG	24"	610	173	78.5	62,500	443 sq. in.	3 1/2"	89
CLAGGH-36-NG	CLAGGHT-36-NG	CLAGGHTS-36-NG	36"	914	240	108.9	94,000	664 sq. in.	3 1/2"	89
CLAGGH-48-NG	CLAGGHT-48-NG	CLAGGHTS-48-NG	48"	1219	318	144.2	125,000	885 sq. in.	3 1/2"	89

* 3 1/2" (89mm) water column pressure for natural gas units, 9 1/2" (241mm) for liquid propane units.

Electric Griddles



model #	electric data (based on single phase connection)	width		weight		cooking surface
		in.	mm	lbs.	kg	
CLEGH-24-240	208V/240V, 28.9A/33.3A, 6000W/8000W	24"	610	175	79.4	443 sq. in.
CLEGH-36-240	208V/240V, 43.3A/50.0A, 9000W/12000W	36"	914	246	111.6	664 sq. in.
CLEGH-48-240	208V/240V, 57.7A/66.7A, 12000W/16000W	48"	1219	327	148.3	885 sq. in.

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